

Churro Pancake Cake



Ingredients

Pancakes

2 cups Original Bisquick mix

1 cup milk

1 egg

1 teaspoon ground cinnamon

Pancake Cake Filling

1/4 cup sugar

1 teaspoon ground cinnamon

2 tablespoons butter, melted

1 cup whipped cream

Directions

- In medium bowl, beat Pancake ingredients with whisk until well blended.
- Heat griddle or skillet over medium-high heat (375°F). Grease with butter if necessary (or spray with cooking spray before heating). For each pancake, pour about 1/3 cup batter onto hot griddle. Cook about 3 minutes or until edges are dry and bubbles form on top. Turn; cook other side until golden brown. This should make about 5 medium-size pancakes.
- In small bowl, mix sugar and 1 teaspoon cinnamon.
- To assemble, place 1 pancake on cake stand or plate. Brush pancake with butter, and sprinkle with about 2 teaspoons of the cinnamon sugar. Place 1/4 cup whipped cream on pancake. Repeat layers with remaining pancakes. Top with remaining butter and cinnamon sugar.